

Easy Soda Bread

Preparation time: 15 minutes

Cooking time: 45 minutes

Ingredients

1 1/2 mugs* of plain [flour](#), plus extra for dusting
1/2 tsp bicarbonate of soda
1/2 tsp salt
1 tsp black pepper (Use half if don't want a bit of heat!)
3/4 mug natural [yoghurt](#)
1 tbsp vegetable oil

(makes one large loaf)

Method

1. Pop the oven on at 180C.
2. Lightly grease a 2lb loaf tin with the oil and dust with flour.
3. Place all the ingredients in a large bowl (making sure to use the same sized mug to measure the flour and yogurt) then use a spoon to mix it all together until you have a soft dough. Add more yoghurt if the dough is tight/dry.
4. Using floured hands, shape the dough into a long loaf shape in the tin and lightly push to the corners/edges. Using a sharp knife, cut a criss-cross on the top, about 2/3 of the way into the loaf. Finally, dust a little extra flour on the top of the loaf.
5. Bake the bread in the hot oven for 45 minutes until golden brown. Once the loaf is cooked, remove it from the oven and turn it upside down so you can tap the base - it will sound hollow when it's cooked. Leave it aside to cool, on a rack if you have one.
6. This bread is great sliced up and used for sandwiches, toast or with soup!

*500ml